

47952 to 47954—Continued.**47954. BAROSMA CRENULATA (L.) Hook. Rutaceæ.****Buchu.**

The large-leaved buchu, the kind most esteemed in the colony, although not the highest priced in London, is often distinguished as the "true buchu." It is a twiggy shrub, 3 to 4 feet high, with smooth purplish branchlets and leaves 1 to 1½ inches long. The pale purplish flowers, produced in October and November, are very plentiful and last for a long time. The uses are the same as those of *B. betulina*. (Adapted from *The Agricultural Journal, Cape of Good Hope*, vol. 6, p. 147.)

47955. PARTHENIUM ARGENTATUM A. Gray. Asteraceæ. Guayule.

From Saltillo, Mexico. Presented by the Cia. Exploradora de Caucho Mexicano, through Mr. H. C. Morgan, American consul. Received August 11, 1919.

"Seeds from the guayule plant, which yields a certain kind of commercial rubber. The seeds were collected from this year's flowers." (*Morgan.*)

47956. ACHRADELPHA MAMMOSA (L.) O. F. Cook. Sapotaceæ.*(Lucuma mammosa Gaertn.)***Sapote.**

From San Jose, Costa Rica. Presented by Mr. Carlos Wercklé, through Mr. José C. Zeledon. Received August 12, 1919.

"Few other fruits are of such importance to the natives of Mexico and Guatemala as the sapote, which grows wild in the forests of Guatemala, Tabasco, and Chiapas. It is often cultivated, but much of the fruit consumed in these regions is gathered from wild trees. Elsewhere in tropical America it is planted in gardens, notably in Cuba, where it is a favorite fruit. The Central American common name, *zapote* (spelled sapote in English), is taken from the Aztec *tzapotl*, a generic name applied by the ancient Mexicans to all soft sweet fruits. In Cuba it is called *mamey sapote* and *mamey colorado*.

"The sapote becomes a large tree, sometimes attaining 80 or 90 feet in height. It thrives only in regions where the climate is warm and rather moist; it can not stand the cold winters of California, and for some reason it has not succeeded in southeastern Florida, although it is apparently not the cold that interferes with its growth in the latter region. The fruits are the size of small muskmelons, but elliptic in form; they have a rough russet-brown outer covering about an eighth of an inch thick, salmon-colored or reddish flesh that is soft, melting, sweet, and of rich flavor, and a single large, elliptic, glossy-brown seed. A poor sapote resembles a squash in taste, but a good one is rich and pleasant flavored. The fruit is eaten fresh, or made into jam, or frozen to form a sherbet." (*Wilson Popenoe.*)

47957. CASIMIROA sp. Rutaceæ.

From Los Angeles, Calif. Budwood presented by Mr. Milo Baker. Received August 21, 1919.

"Budwood from a tree grown from a cutting received from Central America some years ago and budded into a white sapote tree. This budded tree is fruiting this year for the second time. The fruit is practically seedless and about the size of a smallish apple; the entire fruit is edible and very rich. The tree seems to be a vigorous grower and a prolific bearer." (*Baker.*)

"The cuttings received are more pubescent than those of the common *Casimiroa edulis* (the white sapote), and I suspect they belong to one of the other